



# BRUNO LAFON

wine selection

## Italy, Sessantacampi, Pinot Grigio Spumante delle Venezie DOC Millesimato, Effervescent Extra Brut

Pinot Grigio Spumante delle Venezie DOC Millesimato, Italy



The Zago family has always lived along the Piave River, committed to farming and passing their expertise, traditions and values of the soil and the world of winemaking from one generation to the next.

From the vineyard and the harvest to the winemaking and bottling: the supervision and direct management of all stages of production make it possible for them to guarantee traceability throughout all processes. Sessantacampi is niche manufacturer with whom you can relate directly, whose strong suit is crafts

### PRESENTATION

Bubbly meets the great classic: Pinot Grigio. A sparkling wine with no residual sugar for those who love a distinctly clear flavour.

### TERROIR

Clay Limestone

### IN THE VINEYARD

Cultivation system: Sylvoz

### WINEMAKING

White wine vinification and fermentation in pressurised vat. Martinotti-Charmat method.

Total acidity: 6,5 gr / l

Residual sugar: 30 gr / l

### VARIETAL

Pinot grigio 100%

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.



### SERVING

16°C/61°F

### AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

### TASTING

Perlage: fine and persisting

Aroma: characteristic, reminds of pear

Taste: fresh, dry and harmonious

### Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



### FOOD PAIRINGS

With its features Pinot Grigio Spumante Extra Brut goes well with tasteful appetizers and sea hors d'oeuvres, especially those with raw fish, first courses.

